

# RIVA DEI PERARI

## Recioto Classico di Gambellara Docg





# R I V A d e i P E R A R I

Recioto  
Classico  
Gambellara  
Docg

- Name** Riva dei Perari  
**Wine classification** Recioto Classico di Gambellara Doc  
**Grapes variety** Garganega 100%  
**Production area** Montebello loc.Selva, in the hearth of Classic Doc area of Gambellara  
**Bottles produced** 5.000 (0.500 lt)
- The vineyard**  
*Name* - Riva dei Perari, property of Dal Maso Company  
*Age of grapes* - 10 years  
*Soil* - clay basaltic of volcanic origin, medium fertility  
*Exposure* - South-South/East  
*Altitude* - Hill, 80-100 mt above sea level  
*Planting density* - 5.000 vines/ hectare  
*Training system* - Guyot  
*Nr of buds per plant* - 8  
*Yield per hectare* - 100 quintals  
*Cultivation* - spare fertilization and thinning out of exceeding grapes  
**Harvest period and method**  
End of September, hand picking in crates, the grapes are set on one layer only
- Vinification**  
*Brief description:* grapes ripen for around 6 months in the fruit place; after grapes are de-stemmed and softly pressed, the juice is clarified by cold stabilization and then inoculated with selected pure yeasts.  
*Fermentation equipment* - Allier oak barriques, Never and acacia  
*Fermentation temperature* - 14° - 16° C  
*Maceration period* -  
*Fermentation period* - 40 days  
*Maturation period* - 12 months in oak and acacia barrels  
*Bottling period* - May, in the second year after harvesting
- Chemical information about the product**  
*Total acidity*- 8,80 g/l  
*Ph* - 3,14  
Tot. dry extract. g/l 46,50  
Alcohol contents, % - 12,55  
Reducing sugars, g/l - 165  
Tot. SO<sub>2</sub>, mg/l - 90  
Free SO<sub>2</sub>, mg/l - 25
- Description**  
Bright golden yellow colour  
Intense fragrance, sweet sensations of exotic fruits, honey and hawthorn.  
Harmonic, well-balanced taste, warm and long-lasting  
**Ageing potential**  
13-15 years
- Food coupling**  
Perfect with sweet preparations in general, with matured, soft or herbed cheese. Excellent as an aperitif, it well matches foie gras; Very good for meditation.  
  
*With some Vicenza's traditional meals...*  
"Putana" cake (cake with raisins and apples), walnut cake, apricots strudel, dried fruits biscuits and Vezzena cheese.
- Service temperature**  
*Temperature* -10°-12°C.; uncork a few minutes before serving